



PREMIER REGARD
BRUT

ESPRIT LIBRE
EXTRA-BRUT

MAGIE BLANCHE
BLANC DE BLANCS

CRAYONS DE VIGNE
ROSÉ

EXTASE
BLANC DE NOIRS

EXTASE ROSÉE
BRUT NATURE

EXTASE BOISÉE
MILLÉSIMÉ 2011

COTEAUX CHAMPENOIS
BLANC

RATAFIA
CHAMPENOIS

EXTASE BLANC DE NOIRS

Extra-Brut MILLÉSIMÉ

Bottle (750 ml) in a gift box
Magnum (1500 ml) in a wooden crate



*Tasting and comments made by Paolo Basso,
Best Sommelier 2013.*

WINEMAKING

- **BLEND**
50% Pinot Meunier for fruitness. 50% Pinot Noir for roundness and structure. 100% from the cuvée press. Harvest 2015
- **CRUS**
100% from the southern hills of Épernay, bringing style and quality to our *Extase Blanc de Noirs* cuvée.
- **AGEING AND VINIFICATION**
Aged for at least 36 months in our cellars, *Extase* is the result of a meticulous selection of our best located Old Vines with exceptional maturity. Dosage : 4.0 g/L

TASTING

- **APPEARANCE**
Light straw yellow, golden reflections.
- **NOSE**
Delicate nose that deserves a little oxygenation in the glass to reveal some citrus aromas, a touch of exotic fruits, white pepper and spices.
- **MOUTH-FEEL**
Dense and expressive on the palate, with a solid structure and tasty. Sustained finish that highlights the beautiful freshness and intensity of the spicy side.
- **FOOD AND WINE PAIRING**
Tone on tone with a white fish or some poultry. In contrast with citrus mousse and chocolate with 70% cocoa.
- **THE WORD FROM THE CELLAR MASTER**
As an aperitif, serve at 7-8°C. At the table, at 10-12°C.